



SHAUN RANKIN
AT GRANTLEY HALL



TASTE OF HOME

Crab, Kohlrabi, Celery, Burnt Lettuce

Bread, Butter, Dripping, Beef Tea

Jerusalem Artichoke Quiche, Girolle Mushroom, Truffle

Lobster, Carrot, Sea Buckthorn

Sika Deer, Celeriac, Blackcurrant

Pumpkin Magnum

Blackberry, Sorrel, Crème Fraîche

Cote Hill Blue, Apple, Caramel

Sweets

£180

HERITAGE WINE PAIRING

2023 Bical, Vinha Formal, Luis Pato, Bairrada, Portugal

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2022 Chassagne-Montrachet 'Cuvée L'Estimée',
Jean-Noël Gagnard, Burgundy, France

2020 Chardonnay, Las Pizarras, Errazuriz, Aconcagua, Chile

2015 Dominio de Pingus 'Flor de Pingus', Spain

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2019 Cabernet Franc, Peller Estates, Niagara Peninsula, Canada

NV Carcavelos, Villa Oeiras, Lisbon, Portugal

£175

SAMPLE MENU

Allergen information is available upon request. Please advise us of any allergies or dietary requirements. All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.